

ALL DAY DINING

MONDAY - SUNDAY
11.30 AM - 8.30PM

ASHMORE TAVERN

PHONE: 07 5597 6866
WWW.ASHMORETAVERN.COM.AU

EAT ME.

Menu

LUNCH & DINNER

BREAD

- GARLIC BREAD** 6
Crusty bread brushed with crushed garlic and herbs
- CHEESE AND BACON BREAD** 8
Garlic bread topped with melted cheese and bacon bits
- BRUSCHETTA (V)** 12
Toasted Turkish bread with tomato, spanish onion, crumbled feta, basil pesto and balsamic

PICK "N" SHARE

- CHIPS AND GRAVY** 8
Beer battered chips served with gravy
- POTATO WEDGES** 10
Served with sour cream and sweet chilli sauce
- SWEET POTATO CHIPS** 12
Rustic sweet potato chips served with garlic aioli
- ONION RINGS** 10
Housemade battered onion rings served with thyme mayonnaise
- LEMON PEPPER CALAMARI (GF)** 12
Julienne strips of calamari marinated, lightly dusted in lemon pepper, fried crisp served with aioli
- BUFFALO WINGS (GF)** 12
Tender chicken wings tossed in a mild buffalo sauce served with garlic aioli
- CHEESY CAULIFLOWER BOMBS** 12
Crumbed cauliflower florets fried golden brown drizzled with tangy mayonnaise finished with parmesan and soft herbs
- FISH TACO'S** 15
Crispy tempura battered flathead, pico de gallo, avocado, pickled onion finished with citrus spiked tartar
- BEEF NACHOS** 15
Cheesy spiced beef layered with corn chips finished with sour cream, guacamole, pico de gallo and jalapeno chimmi churri

LOCAL FAVOURITES

- CHICKEN SCHNITZEL** 17
Served with chips, salad and your choice of sauce
- CHICKEN PARMIGIANA** 19
Schnitzel topped with smoked ham, mozzarella and sugo served with chips and salad
- FRENCH SCHNITZEL** 20
Schnitzel topped with guacamole, bacon bits, mozzarella and hollandaise served with chips and salad
- CRUMBED CALAMARI** 17
Julienne strips of marinated calamari, lightly dusted in Japanese bread crumbs, fried crisp, served with chips and salad finished with aioli
- BEER BATTERED FLATHEAD** 17
Served with a fresh garden salad, chips, tartar sauce and lemon
- GARLIC PRAWNS (GF)** 24
Succulent prawns tossed in a creamy garlic sauce served with jasmine rice, wilted silverbeet and lemon
- SALTIMBOCCA (GF)** 23
Chicken breast wrapped in prosciutto served with caper fried potatoes, buttered sprouting broccoli finished with a sage butter
- SNAPPER FILLET (GF)** 25
Goldband Snapper fillet seared then baked, served with a tapenade mash, blanched asparagus and blistered cherry tomatoes finished with warm hollandaise sauce
- CRISPY SKIN SALMON (GF)** 26
Pan fried Atlantic salmon fillet served with a baked cauliflower and prosciutto sauté finished with pickled cucumber, dill and parmesan salad
- BRAISED LAMB SHANK (GF)** 20
Slow braised lamb shank covered in a rich braising jus, served with crunchy fresh market greens and creamy mash
- ADD EXTRA SHANK** 10

Sides

- Garlic Butter Fried Mushrooms 3
- Chopped Salad With House Vinaigrette 3
- Grilled Asparagus And Parmesan 3
- Creamy Mash 4
- Seasonal Vegetables 5

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FROM THE BUTCHER

450G RUMP 28 300G RIB FILLET 32
200G EYE FILLET 30 400G T-BONE 33

Cooked

Blue, rare, medium rare, medium, medium well and well done

Green Option

Garden Salad or Seasonal Vegetables

Potato Option

Mash or Beer Battered Chips

Sauces

Gravy, Pepper, Dianne, Mushroom, Garlic, Hollandaise, Béarnaise

Steak Toppers

Farm Eggs 2 Lemon Pepper Squid 8 Garlic Prawns 8

HEALTHY HABITS

CAESAR SALAD (GF) 15

Cos lettuce, crispy bacon bits, parmesan, garlic croûtons tossed with Caesar dressing finished with a poached egg

CHILLI & LIME CHICKEN SALAD (GF) 17

Grilled chicken tenderloins marinated in a zesty chilli lime dressing served with cherry tomatoes, wild lettuce and slaw finished with tahini

HARVEST BOWL (V) 18

Roasted butternut pumpkin, cauliflower, grilled asparagus, rustic potatoes, spinach, cherry tomatoes, julienne cabbage and cous cous dressed in a house yoghurt

THAI BEEF SALAD (GF) (DF) 19

Marinated beef rump, served on a Asian inspired tossed salad, dressed with a chilli lime dressing finished with crushed peanuts and lime cheek

ADD

Avocado 3 Chicken 6
Calamari 8 Garlic Prawns 8

KID'S MEALS \$8

All kids meals come with complimentary soft drink and ice-cream with topping

NUGGETS AND CHIPS

FISH AND CHIPS

STEAK WITH CHIPS

BURGER AND CHIPS

SPAGHETTI BOLOGNESE

(Kid's meals only available for children under 12 years old)

HAND HELD

GOT BEEF 18

200g beef patty, bacon, melted cheddar, lettuce, tomato, onion jam, pickle, burger sauce and chips

HULK SMASH 18

Fried chicken, smashed avocado, lettuce, tomato, wasabi mayonnaise and chips

STEAK SANDWICH 18

Butchers steak, bacon, fried egg, lettuce, tomato, beetroot, onion jam, melted cheese, BBQ sauce on toasted Turkish bread and chips

SWEET PEA (V) 18

Chick pea and sweet potato patty, lettuce, tomato, onion jam, avocado and tahini with chips

PIGGY SMALLS (3) 19

Brown sugar and maple marinated pulled pork sliders topped with house slaw served with chips

MIGHTY MOO 19

200g beef patty, melted cheddar, bacon, onion rings, pickle, burger sauce and chips

FROM THE PAN

FETTUCCINE CARBONARA 16

Sautéed bacon, onion, garlic tossed in fettuccine finished with cream, chives and parmesan

MUSHROOM RISOTTO 17

Sautéed field mushrooms, caramelised onions and garlic tossed with creamy risotto rice finished with a soft poached egg

PORKUCCINE 18

Pulled pork, crispy bacon bits, green peas and spinach topped with fettuccine finished in a rich tomato sugo

CHILLI PRAWN LINGUINE 19

Succulent green prawns tossed with cherry tomatoes, wilted spinach finished in a chilli tomato sauce and crumbled fetta

SWEET THINGS

Desserts

\$ 8.5

All desserts served with cream, ice-cream and strawberries

15% surcharge applies on public holidays.

Phone: 07 5597 6866 // Sun-Wed: 10am-3.30am // Thu-Sat: 10am-5.30am
www.ashmoretavern.com.au // www.facebook.com/ashmoretavernbar


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